

CLAIMS

What is claimed is:

1. A ready to eat vegetable yogurt, comprising:

a. cooked pureed vegetables;

5 b. plain yogurt comprising active cultures of *Lactobacillus acidophilus*,
Lactobacillus casei, *Lactobacillus reuteri* and *Bifidobacterium bifidum*;

c. natural additives to enhance flavor and taste;

d. said cooked pureed vegetables, said plain yogurt with active cultures and said
additives blended to form a homogeneous, uniform mixture of ready to eat
10 vegetable yogurt;

e. said ready to eat vegetable yogurt stored at refrigeration temperatures until
consumed;

whereby said cooked pureed vegetables remain unfermented when the vegetable
yogurt is stored at refrigeration temperature.

15 2. A ready to eat vegetable yogurt as recited by claim 1 wherein said cooked pureed
vegetables are formed by individually cooking, cooling and mixing of several
vegetables and pureeing together to form a smooth mixture.

3. A ready to eat vegetable yogurt as recited by claim 1 wherein said cooked pureed
vegetables comprise one or more of carrots, peas, beets, corn, cauliflower,
20 broccoli, potatoes, green beans, zucchini, tomatoes, yams and squash.

4. A ready to eat vegetable yogurt as recited by claim 1 wherein said yogurt is based
on soy proteins.

5. A ready to eat vegetable yogurt as recited by claim 1 wherein said yogurt is based on milk proteins.
6. A ready to eat vegetable yogurt as recited by claim 1 wherein said additive for enhancing flavor is a fresh herb;
- 5 7. A ready to eat vegetable yogurt as recited by claim 1 wherein said additive for enhancing taste is sugar (or other sweeteners).
8. A ready to eat vegetable yogurt as recited by claim 1 wherein said cooked pureed vegetables range from 30 to 70 percent by weight.
9. A ready to eat vegetable yogurt as recited by claim 1 wherein said cooked pureed
10 vegetables range from 40 to 60 percent by weight.
10. A ready to eat vegetable yogurt as recited by claim 1 wherein said cooked pureed vegetables range from 48 to 53 percent by weight.
11. A process for manufacturing ready to eat vegetable yogurt comprising steps of
a. cooking selected vegetables one at a time or together depending on the
15 vegetable type;
b. cooling the said cooked vegetables so as to prevent overcooking and preserve freshness and taste;
c. mixing said cooked cooled vegetables to form a mixture;
d. pureeing said mixture to form a smooth textured mixture;
20 e. adding said smooth mixture of cooked cooled pureed vegetables to yogurt with active cultures to form a cold yogurt mixture;
f. adding natural additives that enhance taste and flavor;

- g. blending the said cold yogurt mixture to produce a homogenous uniform mixture of ready to eat vegetable yogurt;
- h. maintaining said ready to eat vegetable yogurt at refrigeration temperature until consumed so as to preserve the freshness and taste of cooked cooled pureed vegetables and to prevent fermentation thereof by the active cultures of said yogurt.
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12. A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said yogurt is soy based.
13. A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said yogurt is milk based.
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14. A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said vegetable used is selected from one of or combinations of a fresh vegetable, a canned vegetable or a frozen vegetable.
15. A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said cooked pureed vegetables comprise one or more of carrots, peas, green beans, corn, beets, cauliflower, broccoli, potatoes, zucchini, tomatoes, yams and squash.
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16. A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said cooked pureed vegetables range from 30 to 70 percent by weight.
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17. A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said cooked pureed vegetables range from 40 to 60 percent by weight.
18. A process for manufacturing ready to eat vegetable yogurt as recited in claim 11 wherein said cooked pureed vegetables range from 48 to 53 percent by weight.